

WINES BY THE GLASS

WHITE WINES BY-THE-GLASS

Newton "Red Label" Chardonnay '15 , Sonoma County, CA	12
Bridge Lane Chardonnay '15 , North Fork, Long Island NY	11
Anthony Road Winery Reisling '15 , Finger Lakes, NY	10
La Battistina Gavi di Gavi '15 , Piedmont, Italy	11
Alphonse Dolly Sauvignon Blanc '15 , Sancerre, FR	11
Columna Albarino '15 , Rias Baixas, Spain	11
Otella "Le Creete" Turbiana '13 , Lugana, Italy	14
Cave de Turckheim Riesling '12 , Grand Cru "Brand", Alsace, FR	16

ROSE & BUBBLES BY-THE-GLASS

Bridge Lane Rose '14 , North Fork, Long Island, NY	11
Hillinger Estates Sparkling Rose NV , Burgenland, Austria	10
Maschio Prosecco NV , Treviso, Italy	12
Charles Smith "Vino" Moscato '15 , Washington State	11

RED WINES BY-THE-GLASS

Franciscan Vineyards Cabernet '12 , Napa Valley, CA	14
Stellakaya Vineyards, Cabernet '12 , Stellenbosch, SA	17
Anton Bauer, Pinot Noir '15 , Wagram, Austria	12
Tre Monti "Campo di Mezzo" Sangiovese '13 Romagna, Italy	11
Lunar Apogé, Syrah, '13 , Pays d'Oc, FR	10
Mi Terruno "Uvas" Malbec '14 , Mendoza, Argentina	10
La Tur Toro, Barbera '14 , DOC Barbera d'Alba, Italy	12
Trefethen Vineyards Merlot '14 , Oak Knowll, CA	13

Bottle List Available Upon Request.

House-made
SANGRIA
RED, WHITE OR PEACH
10/GLASS
30/PITCHER

**WINE
FLIGHTS**
A sampling of four select
wines chosen by our wine
director. Ask your server for
our current offering.
20

BOTTLED BEER

Amstel	3.5% ABV	4.5
Arrogant Bastard 22 oz	7.2% ABV	15
Bud Lite	4.2% ABV	3.5
Cambridge Brewing Flowerchild IPA	4.2% ABV	6
Clown Shoes Bluegrass		
Billionaire Barleywine 22oz	12.5% ABV	22
Clown Shoes Clementine Witbier	6% ABV	4.5
Coors Light	4.2% ABV	4.5
Corona Extra	6.2% ABV	4.5
Delerium 22 oz	8.5% ABV	15
Dupont Saison Farmhouse Ale	6.5% ABV	7
Dogfish Head 90-Minute IPA	9% ABV	5
Duvel	8.5% ABV	6
Belgian Pale Ale Guinness	9% ABV	6.5
Green Flash Dia de los Serranos 22oz	8.8% ABV	15
Kaliber	NA	6.5
Meinklang Ancient Grains Amber Ale	4.7 ABV	6
New Holland Dragon's Milk Stout	11% ABV	7
Redbridge Amber Ale	3.2% ABV	4.5
Sam Adams Seasonal Release	4.5% ABV	5.5
Shacksbury Dry Cider	6.5% ABV	5
Stella Artois	5% ABV	5
Timmeran's Kriek Lambic	4% ABV	4.5
White Birch Berliner	4% ABV	4.5

Please ask your server for draft beer selections

*Throughout the 19th century,
and before Prohibition was enacted, the profession
of tending bar involved a great deal more than simply
“pouring drinks”. At the time, bartenders all across the country
crafted their own ingredients and worked side-by-side with distillers,
apothecaries, and botanical farmers to create the very best cocktails
that could only be made by their hands and at their bar.
In an effort to keep that custom alive our bartenders have
constructed their most craft oriented menu to date.
We invite you to partake in keeping the
tradition of Craft Bartending alive.
Cheers & Enjoy!!*

CLASSICS

BOBBY BURNS 11

blended scotch whiskey, b n dictine, sweet
Italian vermouth, peel of lemon
(caramel and smoky flavors bind together with citrus
notes for a warm sweet finish)

TUXEDO #2 11

dry gin, maraschino liqueur, dry Italian vermouth,
house-made orange bitters, absinthe rinse, peel of lemon
(a botanical backdrop of dry gin, anise, sweet orange
and cherry flavors, combine for a full smooth mouth feel)

PRE-PROHIBITION WHISKEY SOUR 11

Kentucky bourbon, fresh lemon & lime juices,
granulated white sugar, one white
of egg, maraschino cherries
(rich citrus flavors lighten the intense bourbon spices
for a fizzy, refreshing crisp finish)

BRANDY CRUSTA 11

VSOP cognac, orange cura ao, fresh lemon juice,
maraschino liqueur, angostura bitters,
half sugar rimmed glass, peel of lemon
(deep caramel and vanilla flavors combine with
sweet cherry and a sour lemon puckering finish)

*Once, during prohibition,
I was forced to live on nothing
but food and water.*

-W.C.Fields

HOUSE-CRAFTED COCKTAILS

GODDESS OF WINE 12

house-infused Concord grape pisco, Concord grape juice, b n dictine, house-made grape bitters, Grand Marnier rinse (light & refreshing orange and grape musk on the nose, deep grape skin and caramel flavors with a strong grape juice finish)

CHILL BILL'S PILL 12

vanilla & coconut infused rums, pineapple juice, house-made coffee bitters, one bar spoon of cream, topped with ground nutmeg (vanilla and coffee flavors bring spice to a rich and smooth tropical tasting treat)

THE BITTER BARTENDER'S TROPICAL PUNCH 12

equal parts Meletti amaro, luxardo red bitter, pineapple juice, peel of lemon (acidity and sweetness of pineapple with effervescent botanical spices, bittersweet finish)

BEER DAIQUIRI 12

white rum, orange cura ao, sour mix, fresh lemon & lime juices, house-made hops and orange bitters, topped with Peroni ale (sweet and sour citrus notes pair with bitter hops, and a smooth refreshing beer finish)

RHUBY SLIPPER 12

brown sugar, freshly muddled strawberry & mint, house-infused rhubarb vodka, (bitter rhubarb and sweet strawberry flavors, married with a spoonful of brown sugar, create a smooth, fresh tasting finish)

MARTINIS

BEES'S KNEES 13

house-infused cherry tomato & honey vodka, house-made rose simple syrup, fresh lemon juice, granules of bee pollen (florally citrus notes rounded out by sweet honey and lightly acidic tomato)

SECRET GARDEN 13

freshly muddled lemon and mint, house-infused cucumber vodka, house-made beet & lemon shrub, ginger ale (refreshing cucumber and vibrant citrus flavors, smooth tangy beet finish)

SPICEY FRESA 13

muddled strawberries and cilantro, agave nectar, reposado tequila, fresh lime juice, spray of mezcal (sweet honey notes round out a spicy crisp cilantro kick, brightened up by sweet and tart berry flavors)

SWAN SONG 13

vodka, sweet Italian vermouth, cointreau, house-made grenadine, Grand Marnier rinse (pronounced sweet orange and vanilla flavors combine with a sweet tartiness for a smooth, long and clean finish)

ANOTHER LOVE 13

Hendrick's gin, lychee, elderflower, house-made chamomile and citrus bitters, pear pur e (sweet botanical, floral flavors are brightened by citrus notes and notes of rose petal with a sweet and refreshing cucumber, pear finish)

SPIRIT INFUSION FLIGHT

16

choose any 4 spirits to combine in a flight presentation. Spirits served neat or with one small ice cube

CUCUMBER VODKA

JALAPEÑO VODKA

JALAPEÑO TEQUILA

BATCHED COCKTAIL

HONEY & TOMATO VODKA

RHUBARB VODKA

ROSEMARY VODKA

GRILLED NECTARINE BOURBON

HIBISCUS & STRAWBERRY GIN

OATMEAL BOURBON

BATCHED COCKTAIL OFFERING

13

Whether it is crafting delicately balanced flavors of spirits and fresh ingredients in large glass vats, or blending spirits and allowing them to mature in American oak barrels to soften their intensity; our bartenders have constructed exclusive and artisan level small-batch cocktails for you to imbibe and enjoy.

Ask about today's offerings

BATH-TUB GIN SECTION

14

Leading up to Prohibition of alcohol in the United States, gin was one of the most popularly consumed spirits on earth. After it was made illegal in 1921 by the passage of the 18th amendment, many lovers of the botanical spirit sought to create illegal substitutes by infusing neutral grain spirits in their bathtubs. Hence the name Bath-Tub Gin.

In an attempt to capture and celebrate the history of that time period the Besos bar team has concocted a botanically infused bath-tub style gin for you to enjoy. Imagine yourself experiencing a true prohibition era libation, without the fear of breaking the law of course.

Simply choose one of the flavor profiles listed below and let our master mixologists assemble a true specialty cocktail in that style featuring our very own botanically infused Bath-Tub Gin.

LIGHT & CITRUSY FLAVORS

RICH & SMOOTH FLAVORS

REFRESHING & BUBBLY FLAVORS